

# VALENTINE'S DAY SPECIALS

## Cocktails

### LOVE POTION #10

Tanqueray 10, Lairds Apple Brandy, Lemon Juice, Grenadine, Egg White - \$18

### SPELLBOUND AMOUR

Hennessey VS, Angostura White Rum, Magdala Orange Liqueur, Lemon Juice - \$18

## Starters

### OYSTERS ROCKEFELLER

A dozen East Coast oysters with Rockefeller topping, served with hot sauce and lemon - \$65

### OYSTERS ON THE HALF SHELL

A dozen raw East Coast oysters served with housemade mignonette, hot sauce, and lemon - \$65

## Mains

### 32oz. PORTERHOUSE FOR TWO

Prime porterhouse steak served with roasted garlic and housemade steak sauce - \$125

### CAPRESE CHICKEN BREAST

Two 6oz chicken breasts stuffed with mozzarella, basil, and tomato, finished with balsamic glaze and herb oil, served with roasted heirloom carrots - \$42

### CAJUN SEARED SALMON

North Atlantic salmon with housemade Cajun seasoning and lemon beurre blanc, served with garlic-roasted broccolini and roasted marble potatoes - \$55

## Dessert

### RED VELVET TIRAMISU

Layers of red velvet cake, espresso, cream cheese icing, and cocoa, topped with strawberry - \$15

HOUSE  OF CARDS